

Kangarilla Road Tasting Notes



2018 Kangarilla Road Shiraz

McLaren Vale benefited from a good wet season in 2017 which gave us very healthy vines heading into the 2018 season. These very good winter rains set up conditions for initial canopy growth and the dry spring kept the vigour in check and early season disease at bay. Our summer and early autumn were unusually dry, in fact here was as little as 10mm of rain from 1st of January through to picking in the middle of March. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. Early indications suggest the wines are very good from this vintage across the board.

This wine is a sub-regional blend of several McLaren Vale vineyards. It was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. Oak maturation was 18 months in 25% new French and American hogsheads, the balance aged in 1 to 4 year old barrels.

Total Acidity g/L	6.50
Alcohol %	14.5
pH	3.50
Bottling Date	January 2020
Winemaker	Kevin O'Brien

Intense black plum and spice with subtle floral notes and nuances of perfumed blackcurrants.

Multiple layers of blackcurrants have a slightly savoury intonation together with roasted ground eastern spices that elevate the wine beyond being merely a delicious fruit bomb to a grown-up elegant McLaren Vale Shiraz.

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